

# FROM THE PANTRY

CHIA SEED PUDDING \$ 15.00

dark chocolate, blueberries,  
strawberries, toasted almonds

ACAI BOWL \$ 15.00

berries, coconut chips, house  
granola

AVOCADO TOAST \$ 17.00

sourdough toast, baby heirloom  
tomato, arugula, everything  
seasoning

SEASONAL FRUIT PLATE \$ 15.00

sliced fruit, citrus, mixed  
berries, Greek yogurt, house  
granola

STEEL CUT OATMEAL \$ 12.00

bananas, berries, superfood seed  
mix, local honey

## KIDS

KIDS OATMEAL \$ 7.00

with brown sugar & raisins

KIDS PANCAKES \$ 10.00

two buttermilk pancakes, whipped  
cream, maple syrup

KIDS QUESADILLA \$ 10.00

scrambled egg, cheddar cheese,  
and potato on a flour tortilla

KIDS CEREAL \$ 6.00

fruit loops, frosted flakes, honey  
nut cheerios, raisin bran, served  
with your choice of milk

KIDS BREAKFAST TACOS \$ 10.00

2 flour tortillas with scrambled  
eggs, potatoes & cheddar cheese

KIDS AMERICAN BREAKFAST \$ 10.00

1 egg your way with potatoes,  
choice breakfast meat & toast

KIDS BEVERAGE \$ 4.00

8 oz cup milk of your choice, skim,  
2%, whole or chocolate

# MENU

## IN ROOM DINING BREAKFAST

7:00AM - 11:00AM

## MAIN COURSE

CYO OMELET \$ 18.00

choose up to four toppings,  
served with breakfast potatoes  
or fruit

CAGE FREE EGGS \$ 17.00

two eggs, choice of applewood  
bacon, pork sausage or chicken  
sausage, crispy potatoes

3 EGG OMELET \$ 18.00

chicken sausage, sweet peppers,  
green onion, avocado, cheddar &  
jack cheese, crispy potatoes

EGGS BENEDICT \$ 18.00

poached eggs on English muffin,  
applewood smoked bacon,  
hollandaise, breakfast potatoes

GRAINS & GREENS BOWLS \$ 16.00

red quinoa, farro, black beans,  
roasted sweet potato, chef's mix  
mushrooms, baby kale

## BATTERS

BUTTERMILK PANCAKES \$ 15.00

brulee banana, candied walnuts,  
salted butter, warm maple syrup

CHALLAH FRENCH TOAST \$ 17.00

strawberry compote, lemon  
mascarpone, warm maple syrup

## BREAKFAST SIDES

APPLEWOOD SMOKED BACON \$ 7.00

CHICKEN SAUSAGE \$ 7.00

PORK SAUSAGE \$ 7.00

CRISPY POTATOES \$ 6.00

2 EGG SIDE \$ 7.00

1 EGG SIDE \$ 4.00

MIXED BERRIES \$ 7.00

BAGEL \$ 7.00

ENGLISH MUFFIN \$ 7.00

TOAST \$ 6.00

9-grain whole wheat, sourdough,  
white, Gluten Free

## BEVERAGES

COFFEE \$ 6.00

DOUBLE ESPRESSO \$ 6.00

CAPPUCCINO \$ 7.00

LATTE \$ 7.00

HOT TEA \$ 6.00

TRIBAL JUICES \$ 8.00

- PONY RIDE
- CHIEF
- SUNSHINE

PURE LEAF ICED TEA \$ 5.00

SIMPLY LEMONADE \$ 5.00

ORANGE & APPLE JUICE \$ 5.00

MILK \$ 5.00

SODA \$ 6.00

AQUAFINA \$ 5.00



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR SPECIAL PREPARATION REQUIREMENTS AND WE WILL BE HAPPY TO ACCOMMODATE YOU. ALL IN-ROOM ORDERS ARE SUBJECT TO AN 18% SERVICE CHARGE & \$6 DELIVERY FEE.

SHARABLE BITES

BAVARIAN PRETZEL \$ 14.00

giant pretzel, salt, poblano queso, beer mustard

CRISPY CHICKEN WINGS \$ 18.00

house smoked wings served with ranch, celery & carrots, choice of house made dry rub, buffalo, TX bbq

CHIPS & DIPS \$ 12.00

signature spiced tortilla chips, salsa roja, poblano queso

CRUDITES \$ 15.00

chickpea hummus, grilled bread, seasonal garden vegetables

CHICKEN QUESADILLA \$ 16.00

shredded chipotle chicken, cheddar & pepper jack cheese, smoked salsa, pico de gallo

CHARCUTERIE BOARD \$ 22.00

prosciutto, spanish chorizo, triple cream brie, aged cheddar, honeycomb, beer mustard, grilled bread, dried fruits

SOUP & SALAD

ROMAINE CAESAR \$ 14.00

chopped romaine, grana padano, caesar dressing, sourdough croutons

GARDEN SALAD \$ 12.00

baby arugula, shaved radish, carrots cucumber, tomato, lemon vinaigrette

SALAD ADD-ONS

- grilled flat iron \$14
- pan-roasted salmon \$15
- grilled chicken \$10

MENU

IN ROOM DINING DINNER

4:00PM - 10:00PM

BURGERS & SANDWICHES

STONEBRIAR BURGER \$ 22.00

two 4oz grass-fed beef patties, tomato, arugula, bacon onion jam, house smoked brisket, chipotle aioli, pepper jack, brioche bun, crispy fries

HERB GRILLED CHICKEN CLUB \$ 18.00

pesto-rubbed chicken breast, tomato, leaf lettuce, chipotle aioli, sliced pepper jack, avocado, sourdough, crispy fries

CHOPPED BRISKET SANDWICH \$ 18.00

house-smoked brisket, texas bbq sauce, horseradish pickle, brioche bun, crispy fries

TACO FLIGHT (CHOOSE THREE) \$ 16.00

- seasonal chicken
- seasonal fish
- seasonal beef
- seasonal vegan

FLATBREADS

MARGHERITA \$ 14.00

buffalo mozzarella, heirloom tomato, basil, balsamic

PITMASTER \$ 16.00

chopped brisket, smoked sausage, texas bbq, oaxaca cheese, scallion



HYATT REGENCY®

FRISCO-DALLAS

KIDS

KIDS BURGER \$ 10.00

four-ounce patty, brioche bun, served plain or with choice of cheese

KIDS GRILLED CHEESE \$ 9.00

cheddar cheese on white or wheat bread

KIDS QUESADILLA \$ 10.00

cheddar cheese, flour tortilla  
• add chicken \$2.00

KIDS CHEESE FLATBREAD \$ 9.00

mozzarella cheese, 6-inch flatbread  
• add pepperoni \$2.00

KIDS MAC & CHEESE \$ 8.00

elbow pasta, creamy cheese sauce

KIDS BEVERAGE \$ 4.00

8 oz cup milk of your choice, skim, 2%, whole or chocolate

For a more inclusive menu including Seasonal options, Beverages & Desserts please scan QR code

ORDER ROOM SERVICE FROM YOUR MOBILE DEVICE



All orders must be submitted 30 minutes prior to closing

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